

## 1 Plant growth (northern hemisphere)



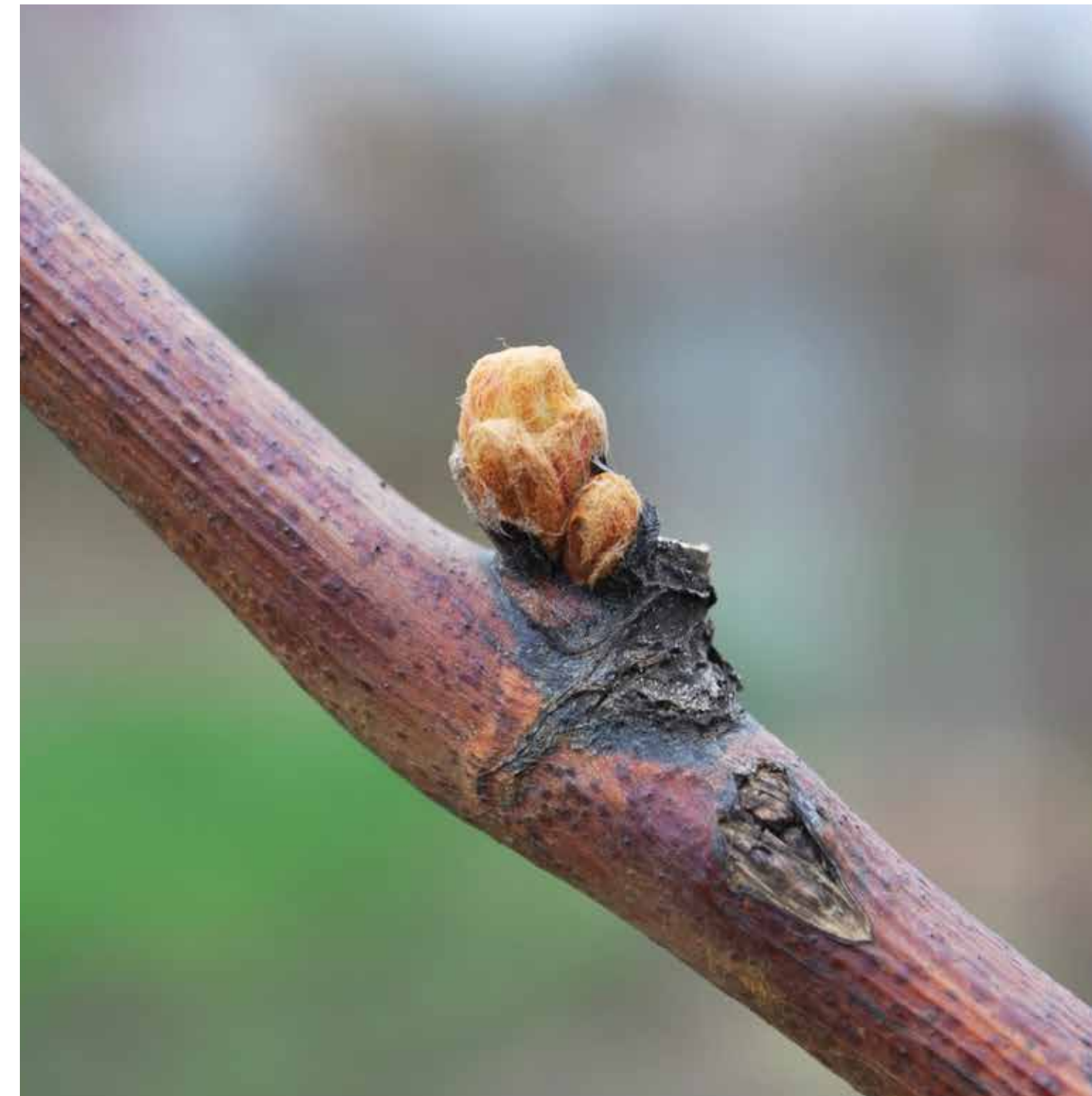
### Grape varieties

Wine is made from grapes. There are hundreds of different varieties. Each type of grape gives a different flavor to the wine. The grapes frequently planted are: Chardonnay, Pinot Gris and Pinot Noir.



### Vines

Grapes grow in bunches on a plant. This plant is called a vine. Vines give the best grapes when they are between twenty and forty years old.



### Buds

In winter, the vines are pruned. The vine sleeps and the buds wait for better weather. When the soil temperature rises, the buds open.



### Sheets

In spring, the first leaves appear from the bud. The vine will now start to grow rapidly. The leaves are important for the growth of the vine and the grapes.

# FROM GRAPE TO WINE



German, Dutch and French versions: [www.emrwine.eu/wine](http://www.emrwine.eu/wine)

## 2 The growth of the fruit



### Flowers

In addition to the leaves, clusters of yellow flowers grow. They bloom in June. The vines must then be regularly treated against various diseases.



### Fruits

If the flowers have been properly fertilized, they will form small green berries. These are the grapes. These grow in the summer. The grapes remain green and contain a lot of acid.



### Clusters

At the end of the summer, the grapes change colour and begin to ripen. Blue grapes first turn red, then purple. The white varieties turn golden yellow.

## 3 The vinification



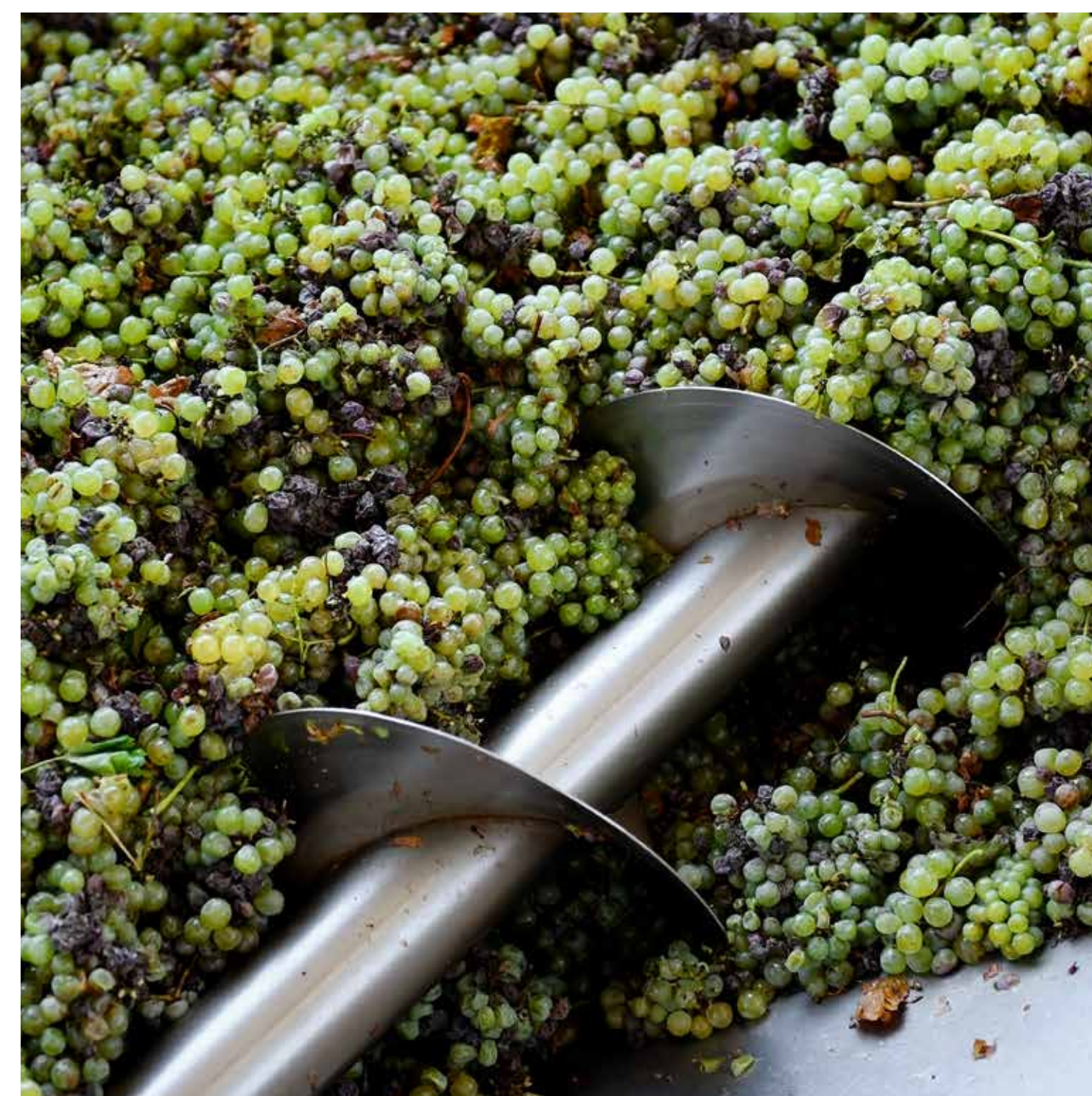
### Harvest time

In autumn, the grapes are fully ripe and ready to be picked. In general, this is 100 days after flowering. This depends, among other things, on the season and the grape variety.



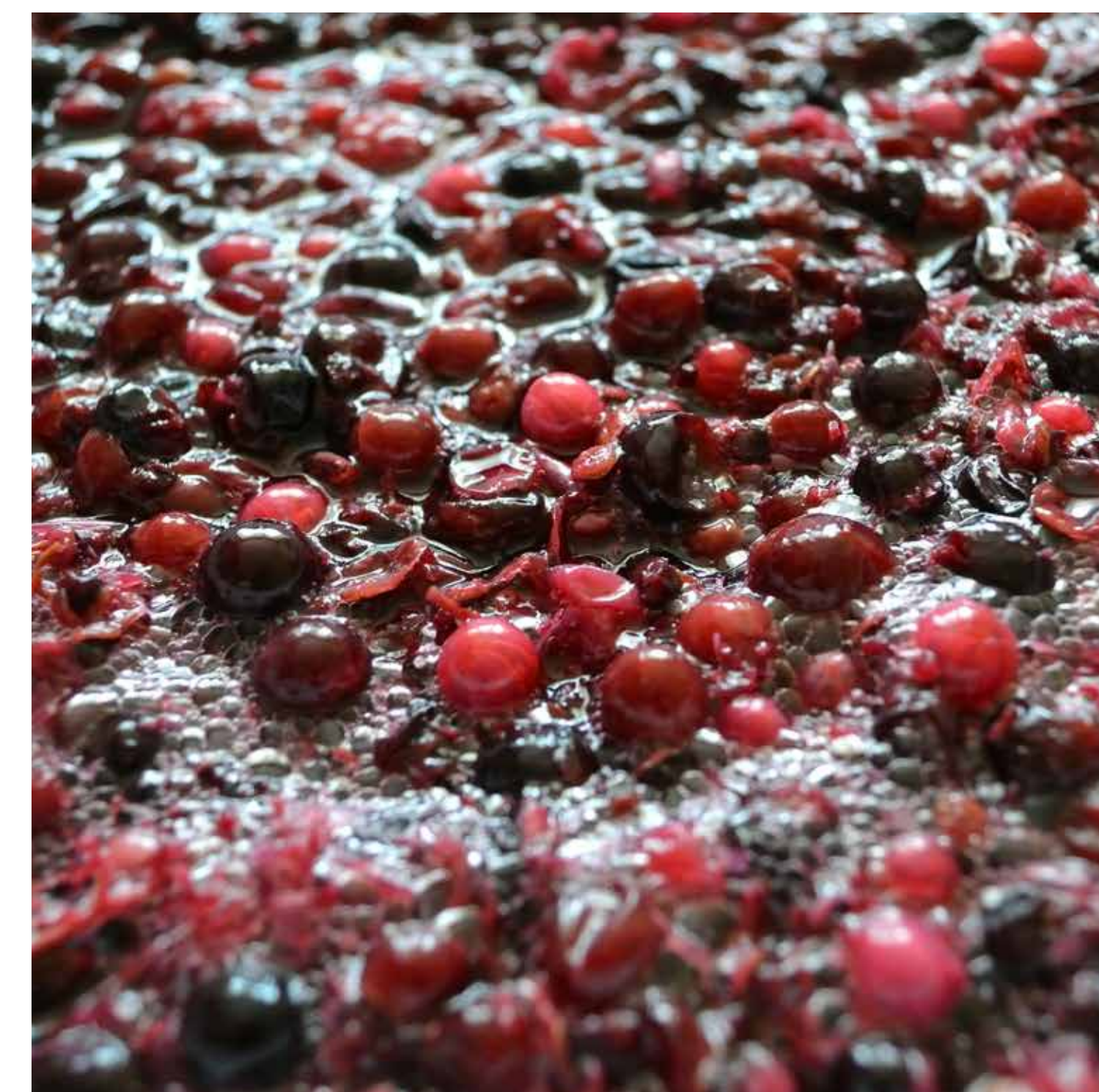
### Harvesting

Harvesting is done by hand or by machine. The harvesting machines shake or vibrate the grapes on the vine. The bunches are cut by hand on the vine.



### Grinding and milling

First, leaves, stems, insects and other unwanted material are removed from between the grapes. Then the grapes are crushed. This produces grape juice called must.



### Contact with the grape skin

The skin plays an important role in the colour of the wine. In order to obtain red wine, the skins remain in the grape juice for a longer time. This does not happen with white wine.



### Press

After that, the grapes can be pressed. The solid and liquid components are then separated. This is often done with the help of a machine.



### Alcoholic fermentation

The wort then ferments. During this process, the sugars are converted into alcohol. Temperature is important during the fermentation process and the subsequent maturation of the must into wine.



### Maturity

After fermentation, the wine is stored in barrels. These can be oak, steel or concrete barrels. This way, the taste, smell and texture are better developed.



### Bottling

During the bottling process, the barrels are filled with wine. Some wines can be bottled immediately, others remain in the barrels for a longer maturation. Did you know that there are about 700 grapes in an ash tree?



### Smell, see and taste

The wine glasses are shaped like tulips. This way the aroma is better preserved. The smell says a lot about the taste of the wine. Flowers, fruit, wood... What do you smell, what do you see and what exactly do you taste?